



VARIETIES

85% Pinot Noir
15% Chardonnay

SERVING TEMPERATURE:
7°C-8°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.2 g/l tartaric acid
TOTAL SUGAR: 0,5 g/l.
pH: 3,10

MARQUES DE GELIDA GRAN SELECCIÓ

BRUT NATURE GRAN RESERVA 2012
CAVA PENEDÈS · COSTERS DE L'ANOIA

A selection of great wines of 2 varieties, which are fine, elegant and have great aging potential. Each vintage will provide great personality to this Cava.

VITICULTURE

For each variety the best grapes from the best vineyards have been selected. Pinot Noir from Can Prats, in Sant Llorenç d'Hortons and Chardonnay from Can Miquel de les Planes, in Gelida, located in Espiells area. From these 10 hectares of vineyards we obtain grapes which have an optimum ripeness and acidity.

Planted: between 1955 and 1990.

Nr. of vines per hectare: 3,000.

Training system: goblet and wire trained.

Limestone soil, clayey texture. South-East facing.

2012 HARVEST

Sprouting took place 15 days later than usual. The season was dry particularly at the end of the summer with very warm temperatures in July which brought forward ripening. Therefore yield decreased an average of 20 %. Berries were very healthy and had good acidity.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 60 months.

TASTING NOTE

A straw yellow colour with golden hints. Fine, persistent and slow rising bubbles. Clean and fresh aromas of citrus and nuances of toast and bakery. Dry and well balanced. Delicate, elegant with a long finish.